



Happy Jack, Louisiana: the birthplace of Ruth Fertel, our founder. This menu is a perfect introduction to the uncompromising way Ruth did things.

**\$70 PER PERSON**

## Plated Appetizers

*(Please select one, to be served family style)*

SEARED AHI-TUNA\* 130 cal • MUSHROOMS STUFFED WITH CRAB MEAT 440 cal  
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

## Starter

STEAK HOUSE SALAD 50 cal  
(calorie count does not include dressing)

## Entrée Choices

*(Please select three, prepared to order)*

PETITE FILET* 340 cal tender corn-fed midwestern beef, 8 oz cut	MARYLAND-STYLE CRAB CAKES 320 cal two jumbo lump crab cakes
STUFFED CHICKEN BREAST 720 cal oven roasted free-range double chicken breast, garlic herb cheese, lemon butter	ATLANTIC SALMON FILET 380 cal atlantic salmon broiled

*A vegetarian selection can be added to any menu*

ROASTED VEGETABLE NAPOLEON 260 cal or MARKET VEGETABLE LINGUINE 670 cal

## Accompaniments

*(Please select two, to be served family style)*

CREAMED SPINACH 440 cal • GARLIC MASHED POTATOES 440 cal • CREMINI MUSHROOMS 360 cal

## Dessert

*(Please select one)*

CHEESECAKE WITH FRESH BERRIES 1280 cal  
SEASONAL MINI DESSERT DUO 360-590 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. \*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

